

Perfect Pairing For

VAN WESTEN VINEYARDS

By Chef Davey Chisholm

Spinach Ensalada

- 1 lb. baby spinach
- 3 Roma tomatoes, seeded and roughly chopped
- ½ cup kalamata olive pulp, roughly chopped
- ¼ cup red onion, brunoise
- 1 bunch basil, julienned
- 2 green onions, roughly chopped
- 1 yellow bell pepper, diced
- 1 lemon, juiced
- ½ cup extra virgin olive oil
- 1 tbsp. honey
- 1 tbsp. dijon mustard
- 1 tsp. Crushed red chillies
- salt and pepper to taste

Combine first 7 ingredients and toss. Meanwhile, whisk together remaining ingredients, dress greens, toss and serve immediately. Serves 4 people.

Berries in Ice Wine Crème Phillippe

- 3 cups local, seasonal berries
- ¼ cup ice wine
- 2 cups whipping cream
- 2 tbsp. icing sugar
- 3 tbsp. Jello instant vanilla pudding powder

Rinse berries, remove stems or pits and drain. Pour ice wine over berries, toss, and refrigerate for 2-4 hours. Meanwhile, make a slurry of icing sugar and pudding powder with ½ cup of whipping cream. Pour remaining 1 ½ cups whipping cream in stand up mixer and turn on low speed. Slowly incorporate slurry and turn up to medium. Beat to medium thick consistency, turn off and transfer to a glass bowl. Refrigerate Crème Phillippe for 1-3 hours. Spoon berries into 4 individual trifle dishes, top with Crème Phillippe, serve and enjoy! Serves 4 people.

'Dork Fat' Pork Chops

- 4 – 6oz Berkshire pork collar medallions
- ¼ cup coarse sea salt
- 3/8 cup demerara sugar
- 8 cups water
- ¼ cup pink peppercorns, bruised
- ¼ cup fresh rosemary, roughly chopped
- 4 cloves garlic, smashed
- 1 lb. duck fat
- 1 lb. lard

Brine pork medallions in salt, sugar and water mixture with pink peppercorns, rosemary and garlic for 24 hours. Drain chops and pat dry. Melt duck fat and lard in casserole dish at 350°F and immerse chops in "Dork" fat. Remove from oven, allow chops to cool in fat at room temperature for approx. 1 hour and refrigerate for 24 hrs. Grill on med-high heat to crisp and caramelize serve and enjoy! Serves 4 people.

The BC Wine Club Journal

for June 2012

We Ate, We Loved, We Share

Meeting Kalpna Solanki and Martin Mroz was a moment of pure serendipity.

On the hunt for fabulous foodie sides for our dedicated wine loving set, the Club surfed, searched, and sampled a myriad of eats. Throughout, we had a checklist filled with 'must-have' requirements: must be tasty, must be local, must be different, preferably artisan and must be great with wine. You'd be surprised just how tall an order that is, especially the 'different' part. We had found a few contenders, but nothing that screamed 'MUST SHARE WITH MEMBERS'. That is until we ran into Kalpna and Martin of Martin's Marvelous Naturals and sampled some of their Gluten Free, Nut Free, OH MY GOD so incredibly tasty crisps! And they're made in Burnaby—Ah ha! Check mate!



In chatting with Solanki, we only came to love her line more; 'We source locally, we pay good wages, we LOVE making things gluten-free and with recognizable ingredients. We always say, 'Life is too short to settle for second best!''

Solanki, who has a Bachelor of Science degree and Masters in Business Administration, comes from a long line of entrepreneurs and was looking to create a business that matched her and husband Martin's ideals. Their must haves for their business? Be unique, be something they were passionate about, and whatever it was, it had to be very much "of the country they love". She began in 2004 and created a locally-sourced organic line of baby food. It became a big success and was quickly snapped up by a larger company. Then, with an advisory board to assist, she decided, this time, she would create products that would appeal to older folk.

" We knew many people were dealing with gluten issues, and with our daughter in school, we also saw many allergies to nuts. Also, a lot of the gluten free products didn't taste very good; we thought we could do better. Martin's Marvelous Naturals addressed those issues and are egg and soy-free too. It was also important to go local—our cranberries are from BC, chocolate chips from Toronto, sunflower seeds from Manitoba, gluten-free flour from Saskatchewan and our dairy comes from Port Coquitlam."

There was obviously a market for this as the company has only been in business for a year and already their line can be found in 260 stores worldwide, including ones in the Pacific Northwest, Dubai, Bahrain, Abu Dhabi and, more importantly for our members, in many Canadian cities (see full list at www.martinsmarvelous.com). If, by chance, there isn't one in your neck of the woods, you can also find them on Amazon.ca.

But recall back to what our original quest was—to find a foodie treat for our year-round members! So for our 'Classic' yearly membership, who know when it comes to wine 'life is too short to settle for second best' we've included Martin's Marvelous Rosemary & Lavendar crisps - a treat we just had to share!

What's On Pour

This Month

This Month's Feature Winery



VAN WESTEN VINEYARDS

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Duck & Pork = 'Dork'
Delicious & Fun Pairing

By Davey Chisholm

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They say the Naramata is one of the hottest wine destinations in the world. It's got everything going for it—mild climate, great looks, winemakers hailing from around the world, and cases and cases of internationally award-winning wines. People from around the world have sought out this spot to grow grapes, erect big, beautiful wineries and make fantastic wine from this new found terroir. There's a reason why people in this country refer to this place as 'The Bench'.

What then must Robert Van Westen and wife Tammi think of all the hoopla? Given generations of the Van Westen family have farmed the Naramata for over half a century, what's grown up around them in the past decade might seem surreal. Have they noticed it? Has it changed them? The short answers are yes, and no...well sort of.

The fact the Van Westens are prominent members of the Naramata Bench Wineries Association tells us they've more than a passing interest in the evolution of the bench; they are a big part of the success story.

But as for changing them, Tammi tells us despite the fact Robert is now an accomplished winemaker, he is, first and foremost, a farmer. His family has worked this land since the 1950s when his father Jake moved from Holland and planted apple and cherry orchards, and the love of farming was passed down.

Feature Red '08 Voluptuous

Companion Red '08 Vivre La Vie



Feature White '10 Vino Grigio

www.vanwestenvineyards.com

In 1999, Robert decided to take that expertise and try grape growing. He turned a portion of prime family land to vineyards with a mind to use sustainable practices to produce cool-climate vinifera. Within a few leaf cycles he had fruit that was in demand at one of the provinces top wineries. You might say he had more than a knack at this grape growing business.

In 2004, the Van Westens decided to give the winemaking biz a whirl themselves and use some of that fantastic fruit in estate grown vintages. Their first small lot vintage, and each successive one has had critics raving and restaurants craving.

In 2008, they moved their outfit along the bench and in '09 erected a working winery where you just might get the chance to see Rob in action. The tasting room is just what you'd expect from the Van Westens—charming, approachable - real.

Which brings us to question number two; has all the success that comes with being a part of the Naramata changed them? The answer is an unequivocal no, at least not as far as the personality and demeanour of Rob & Tammi Van Westen is concerned. They are two of the nicest people you will ever meet. If you strike up a chat with either one of them, it's as though you're talking with a good friend. Good friends that make exceptionally good wine!

